

PATENT
3657-1014

IN THE U.S. PATENT AND TRADEMARK OFFICE

In re application of: Bjorn T. LANGE LAND

Appl. No.: **NEW NON-PROVISIONAL** Group:

Filed: July 25, 2003 Examiner:

For: COMPOSITION FOR STIMULATION OF SPECIFIC
METALLO-ENZYMES

PRELIMINARY AMENDMENT

Assistant Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

July 25, 2003

Sir:

The following preliminary amendments and remarks are respectfully submitted in connection with the above-identified application.

IN THE ABSTRACT OF THE DISCLOSURE:

Please add the Abstract of the Disclosure with the rewritten Abstract of the Disclosure on a separate sheet attached hereto.

IN THE CLAIMS:

Please amend the claims as follows:

3. (amended) The composition of claim 2, wherein the composition comprises, (percentage / dry weight): Caffeine (0.001

- 0.1 %, preferably 0.01 %), Guaranà caffeine (0.001 - 0.1 %, preferably 0.01 %), Yerba Matè (0.001 - 0.1 %, preferably 0.01 %), Eleutherococcus senticosus (0.05 - 2.0 %, preferably 0.2 %), Panax ginseng (0.002 - 0.2 %, preferably 0.02 %), ginger (0.3 - 30 %, preferably 3.0 %), Glycyrrhiza glabra (Liquorice Root) (0.02 - 2.0 %, preferably 0.2 %), ginkgo biloba (0.00 - 0.2 %, preferably 0.02 %), and optionally fructose (0 - 99 %, preferably 75 %). Additional ingredients (sugars, flavourings, colourings, vitamins, stabilisers, whole fruit powder and the like) (0.1 - 89.5 %, preferably 21.5 %), providing the ingredients not comprised by claims 1-2 do not inhibit the activity of the alcohol and/ or acetaldehyde metabolizing enzymes.

4. (amended) The composition of claim 1 wherein green tea is present.

5. (amended) Use of a composition according to claim 1 for promotion of alcohol and acetaldehyde degradation.

6. (amended) The composition according to claim 1, where the composition may be formulated as a beverage, syrup, dry powder, tablets, granules or sachets.

7. (amended) An aqueous product according to claim 1 wherein a compound is added to make the product effervescent.

8. (amended) An aqueous product according to claim 1 wherein the product is made effervescent by carbonation.

9. (amended) A pharmaceutical product according to claim 1.

10. (amended) A method of producing an aqueous product according to claim 1 comprising:

a) mixing the fructose and the dry components soluble in water (i.e. caffeine, Eleutherococcus senticosus and Glycyrrhiza glabra (Licorice root),

b) adding water to the dry mixture in a) in a ratio of 1:2 (dry mixture:water),

c) stirring the mixture until all components are dissolved,

c) adding the ingredients (Guaranà, Yerba Matè, ginger, Panax ginseng and optionally ginkgo biloba,

e) stirring the mixture until a homogenous mixture is obtained,

f) adding aromatic, flavouring and/or stabilising agents,

g) diluting the mixture with water (optional) until an optional volume is obtained and optionally,

h) adding a colouring component to the mixture obtained in a)-e) or/and

i) adding a gas, preferably carbon dioxide, to the mixture obtained in a)-e) in order

to give the mixture an effervescent characteristic.

11. (amended) Use of a composition according to claim 1 in the manufacture of a product for promotion of alcohol and acetaldehyde degradation in order to suppress the undesirable effects of excessive alcohol consumption (e.g. headache, cardiovascular disorders, thirst, nausea, shaking, vertigo, fatigue and coordination difficulties) and for preventing the onset of symptoms associated with a hangover.